

APPETIZERS

Chilled Cantaloupe Gazpacho 9

Blackened shrimp garnish

Vegetable Spring Rolls 13

Thai dipping sauce & Horseradish-Teriyaki, both on the side

Giant Bavarian Pretzel 14

Dijon mustard, horseradish cream, & jalapeno cheese sauce all on the side

Garlic Shrimp 17

(10 pcs) White wine, garlic, butter, lemon, smoked paprika, served with grilled rustic garlic bread

Chicken Quesadilla 17

Tex-Mex cheese, pico de gallo, flour tortilla, side of chipotle sour cream

Chicken Wings 15

Choice of Buffalo, Thai, BBQ, or spicy horseradish teriyaki, side of celery and blue cheese or ranch

Cauliflower Florets 15

Choice of Buffalo, Thai, BBQ, or spicy horseradish teriyaki, side of celery and blue cheese or ranch

Fried Calamari 17

Pickled onions & banana peppers, Thai and marinara on side

Garlic Bread 3

Grilled rustic garlic bread, marinara dipping sauce

Margherita Flatbread (12" THIN SOUDOUGH CRUST) 17

Rustic marinara, burrata, fresh basil, aged balsamic glaze

Birria Flatbread (12" THIN SOUDOUGH CRUST) 22

Slow cooked beef, pickled red onions, cilantro, burrata, jalapeno-lime aioli

Wild Mushroom Flatbread (12" THIN SOUDOUGH CRUST) 19

Brie, mixed mushrooms, roasted onions, white truffle oil, grated Parmesan

SANDWICHES

Soft Shell Crab Sandwich 23

Fried Crab Tempura, lettuce, tomato, avocado, tartar sauce, brioche roll

Grilled Chicken Sandwich 18

Gorgonzola dulce spread, arugula, sun dried peppers, bacon, onion-beet bread

Sliced 6 oz. Top Sirloin Grilled Steak Sandwich 22

Chimichurri aioli, crispy pickled onions, arugula, provolone, Swiss, slow roasted tomatoes, grilled rustic garlic bread

Turkey Club 16

Maple wood smoked bacon, lettuce, tomato, mayo, choice of white, wheat, rye

Blackened Chicken Caesar Wrap 16

Romaine, Parmesan cheese, Caesar dressing, flour tortilla

Lobster Grilled Cheese 19

Fresh lobster salad, maple wood smoked bacon, American cheese, Texas toast

Birria Sliders 17

Slow cooked beef on (3) toasted potato buns, pickled onions, Monterey Jack cheese, cilantro

Lobster Salad Sliders 18

Fresh lobster salad on (3) toasted potato buns, crispy pickled onions, arugula, cilantro-jalapeno aioli

Crispy Buffalo Chicken Sliders 15

Tossed in buffalo sauce on (3) toasted potato buns, lettuce, tomato, gorgonzola slaw

R.O.G. Burger 18

8 oz. prime and choice ground cuts, lettuce, tomato, brioche roll

\$1 - *American * Cheddar * Swiss *Provolone * Bleu * Sauteed Onions * Raw Onion

\$1.75 – *Taylor Ham * Fried Egg * Bacon *Wild Mushrooms * Avocado

SALADS

Somerset 13

Baby spinach, strawberries, goat cheese, pine nuts, honey balsamic vinaigrette

Asian Pear 11

Romaine, Asian pears, gorgonzola, roasted cashews, sesame-ginger vinaigrette

Caesar 10

Romaine, croutons, Parmesan, traditional Caesar dressing

Cobb 13

Romaine, black olives, tomatoes, avocado, cucumber, carrots, gorgonzola, egg, bacon, Lemon-Dijon vinaigrette

***Lobster - \$16 *Chicken - \$9 *(6) Shrimp - \$13 *Salmon - \$14 *Top Sirloin Steak - \$16**

ENTREES

Filet Mignon Risotto 35

Diced filet mignon, wild mushrooms, fine herbs, veal demi-glace, Marsala wine, Parmesan

18 oz. Grilled T-Bone Steak 39

Demi-glace, Yukon potatoes, grilled asparagus, chimichurri mushrooms

Organic Free-Range French Cut Chicken Breast & Thigh 34

Chicken demi-glace, sauteed spinach, roasted potatoes, peas, carrots, spring onion, shallots

Chicken Milanese 24

Breaded chicken cutlet, arugula, confetti cherry tomatoes, shaved fennel, parsley, leeks, lemon vinaigrette

Fish Tacos 22

Blackened red snapper, shredded lettuce, pico de gallo, guacamole, feta cheese, (3) soft corn tortillas

6 oz. Atlantic Salmon 35

Ancient grain blend rice, kale, chilled asparagus, confetti tomatoes, lemon segments, leeks

Garlic Shrimp Pasta 25

Sauteed shrimp, cherry tomatoes, asparagus, paprika, garlic-butter-white wine-lemon sauce, linguini

Cajun Cauliflower Steak 26

Ancient grain blend rice, kale, chilled asparagus, confetti tomatoes, lemon segments, leeks

WINES BY THE GLASS & BOTTLE

Prosecco, Lamarca Rose (Italy)	14	
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Rose, Fleur de Mer 2023 (Provence)	14	54
Rose, Hampton Water 2023 (France)	16	62
Rose, H&B 2023 (Provence)	17	66
Chardonnay, Butternut 2022 (California)	12	46
Chardonnay, Rombauer 2023 (Carneros)	20	80
Sauvignon Blanc, The Crossings 2023 (Marlborough)	14	54
Sauvignon Blanc, Dry Lands 2023 (Marlborough)	17	66
Pinot Grigio, Riff 2023 (Italy)	12	46
Pinot Grigio, Santa Margherita 2023 (Italy)	18	68
Riesling, Essence 2023 (Germany)	14	54
Cabernet Sauvignon, Twenty Acres 2021 (California)	12	46
Cabernet Sauvignon, Smith & Hook 2022 (Central Coast)	16	62
Cabernet Sauvignon, Martis 2022 (Napa)	20	80
Pinot Noir, J by Jordan 2023 (California)	14	56
Pinot Noir, Hahn 2023 (California)	16	62
Red Blend, Orin Swift Advice From John (California)	18	72

SPECIALTY COCKTAILS

Lychee Cosmopolitan 15

Kettle One Vodka, Lychee Puree,
Peach, Orange & Lime Juice

Aperol Spritz with a Twist 16.5

Aperol, Blood Orange Juice, Lamarca Prosecco

Last Call 16.5

Espresso Martini with Kettle One Vodka,
Nitro Cold Brew, Kahlua,
Crème de Cacao, Chocolate Shavings

Hot & Skinny 15.5

Don Fulano Blanco Tequila, Cointreau, Mango
Fresh Lime, Jalapeno, Tajin Rim

***Rummin'* into Summer 14.5**

Rum, Coconut Cream & Pineapple Juice, Fresh Lime
Float of Goslings Dark Rum

***Elevated Green* 16**

Hendricks Gin, Fresh Cucumber Juice, Fresh Lime,
Tonic & Cucumber Slices

BEERS ON TAP

Maine Lunch IPA 7.0%

Samuel Adams Summer Ale 5.3%

Sloop Brewing Juice Bomb IPA 6.5 %

Yuengling Lager 4.5%

Allagash White 5.2%

Stella Artois 5%

Victory Summer Love Golden Ale 5.2%

Coors Light 4.2%

Guinness 4.2%

Blue Moon Belgian White 5.4%

Kona Big Wave Golden Ale 4.4%

Mango Cart Wheat Ale 4.0 %

CANNED BEVERAGES

***High Noon Vodka/Iced Tea *Budweiser**

***Bud Lite *Michelob Ultra *Corona**

***Corona Light *Heineken *Miller Lite**

NON ALCOHOLIC BEERS

***Athletic Run Wild NA Ipa *Heineken 0.0**

**20% GRATUITY ADDED TO PARTIES OF 5 OR MORE
CHECKS CAN BE SPLIT MAXIMUM 4 WAYS**